CULINARY 1856 RESIDENCE

AUBURN

LUNCH FARE

ALABAMA

1856- Culinary Residence is a teaching restaurant.
We are proud to educate future restauranteurs and chefs in the Horst Schulze School of Hospitality Management.
Your patronage makes this possible and we are grateful for it.

BEGINNINGS

BABAGANOUSH
Za'atar, Soda Crackers
13

COCONUT SOUP
Blue Shrimp, Napa Cabbage, Edamame, Hon Shimeji
16

SMOKED SALMON & CUCUMBER RAITA
Cucumber, Red Onion, Dill, Greek Yogurt, Lime
17

MAINS

CAESAR SALAD
Croutons, Bacon, Cucumber, Tomato Confit
19
Add Chicken or Shrimp - 9

SEA BASS
Farinette & Leeks, Basil, Beurre Blanc
32

POULET ROUGE
Gnocchi Romaine, Carrot, Tomato Confit, Jus
26

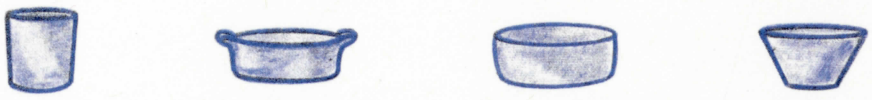
BRAISED SHORT RIB
Truffle Gnocchi, Butternut Squash, Bordelaise Sauce
32

OUR VERSION OF AN EXPRESS LUNCH IF PRESSED FOR TIME...

Kaizen is an ideology of continuous improvement through small incremental changes.
A specially curated 4-course offering by Chef Joël that is designed for timeliness and elegance.
Based on kaizen ideology, these menu items change on a daily basis.

KAIZEN
29

SOUP APPETIZER ENTREE DESSERT



DESSERT

TIRAMISU COFFEE
Mascarpone
16

CRÈME BRÛLÉE
Bourbon Vanilla
15

THE TEAM

Chef in Residence, Joël Antunes
Culinary Executive, Fabien Biraud
Director of Culinary Innovation, Antony Osborne
Master Sommelier, Thomas Price
General Manager, Jacob Hoop
Assistant General Manager, Sarah Meehan

THANK YOU FOR
CHOOSING TO EXPERIENCE AUBURN'S
PREMIER TEACHING RESTAURANT & CULINARY ADVENTURE.

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.